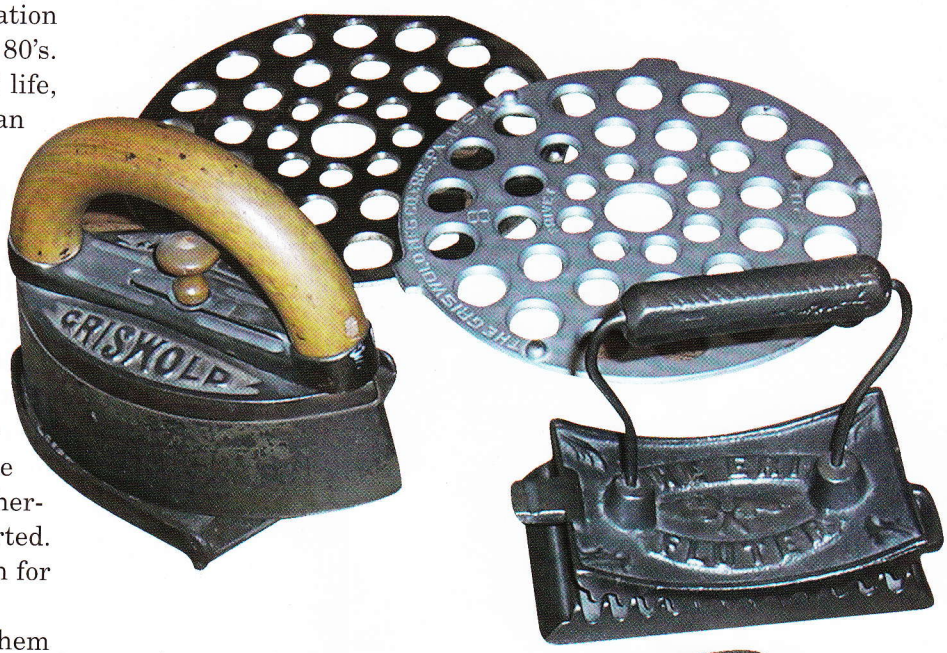
A GROUP OF IRONWARE lovers dip into Americana by collecting *Griswold* and *Wagner* cast iron cookware. Indeed, these folks belong to groups like the *Griswold and Cast Iron Cookware Association* (GCICA), and the *Wagner and Griswold Society* (WAGS). Both associations diversify themselves to meet the needs of their members' love of all vintage cookware.

"We learned upon our original meeting in 1992, that people were interested in collecting *Griswold* cast iron cookware. But they also had an interest in other vintage cookware. So, we made the name all inclusive," notes Doris Mosier, editor of the *G & CICA* publications, as well as past secretary of the association.

"People, of all ages and occupations, collect vintage cookware. Most collectors enjoy the craftsmanship of these items," Mosier said. "Collectors in our association are from teenagers through [their] 80's. We attract people from all walks of life, from laborers to professionals. We're an eclectic group, for sure."

"The older age group may have a larger collection due to the cost of collecting cast iron," explained Jack Glenn, president of the *Wagner and Griswold Society*. Club members collect ironware for a variety of reasons. "First of all, they can connect with the past in that their parents or grandparents may have used the same type of cast iron, or they may have inherited a piece or two that got them started. Many people actually use the cast iron for cooking," Glenn explained.

"For many, it's a hobby that allows them to get involved in the hunt for hard-to-find pieces. There is a great deal of socializing involved in the collecting." And socializing they do! Doris Mosier shares that her



OPPOSITE PAGE: This *Griswold* 14 skillet has a diameter of 16 inches. The logo side shows the famous *Griswold* in a cross logo. These large skillets are prized by both collectors and camp cooks. THIS PAGE, right: Laundry day was a regular part of the household duties. Each of these sad irons would be heated on the stove, usually on a sad iron heater like a trivet. The hot iron was moved using a detachable cold safety handle to the ironing board. As the iron cooled during the ironing process, it would be put back on the stovetop where another iron would be heated and ready to proceed with the chore. *Photos courtesy of Doris Mosier.*